

## Commercial Kitchen Live / Foodservice

Times	Name	Topic
10.15 - 10.30	James Kearney, General Manager, CBL Equipment	Sustaining Food Quality To The Table
10.30 - 10.45	Eoghan McMahon, Managing Director, The Scent Company	Building Emotional Connections with your customers.
10.45 - 11.00	Elmer Kerr, Managing Director, National Shopping Grid	Demanding & Changing Customers – Healthy Tasty Options
11.10 - 11.40	<b>Coffee Break &amp; Networking</b>	
11.40 - 11.55	Blathnaid Bergin, Director, The Business of Food	Why Restaurants Close and what to do to avoid it
11.55 - 12.10	Nial Molloy, Diageo Reserve & World Class Ireland Brands Ambassador, Diageo Ireland	The past, present & future of hospitality in Ireland
12.10 - 12.25	Elmer Kerr, Managing Director, National Shopping Grid	Gourmet Food – What's it all about?
12.25 - 12.40	Maria Jackson, Head of Operations, Northside Home Care Services and KARE Social Services	Community Food Services
12.40 - 12.55	Austin O'Keeffe, Owner, AOK Cafe	The Importance of a Bean In Earnest
1.10 - 2.00	<b>Lunch Break &amp; Networking</b>	
2.00 - 2.15	Denise McCarthy and Seamus Kane, Sales Manager and Director of Security, GSLS	Crime Prevention within the Retail & Hospitality Sector
2.15 - 2.30	Avril McCarthy and Louise Concannon- General Manager and Project Mobilisation Manager, Derrycourt Cleaning Specialists	Cleaning – Adding value to your business.
2.30 - 2.45	Gilmar Uyema, Channel Lead, Green Isle Foods (Ireland)	Market Disruptors.
2.45 - 3.00	Larry Kirwan, Lead Trainer, Guardian Fire & Safety	Right Extinguisher, Right Risk – Managing fire safety to minimise costs and downtime



*All presentations/timetables are subject to change. Please check with onsite event timetable on the day.*